

# APPETIZERS

<b>BLUE CRAB CAKES</b> WILD-CAUGHT BLUE CRAB MEAT, FORMED BY HAND WITH ROASTED TRI-COLOR BELL PEPPERS SET UPON A BED OF MIXED GREENS WITH A TOMATO GARLIC AIOLI	11.95	<b>SPINACH &amp; SUN-DRIED TOMATO DIP</b> OUR HOUSE-MADE DIP FEATURES PEPPER JACK, PARMESAN & SWISS CHEESES BLENDED WITH BABY SPINACH, GARLIC & SUN-DRIED TOMATOES, SERVED WITH CHIPS & GARLIC FLAT BREAD	8.95
<b>CALAMARI STEAK</b> TENDER CALAMARI SEASONED WITH SEA SALT, CRACKED BLACK PEPPER AND ITALIAN HERBS THEN FLASH FRIED AND TOPPED WITH CAPERS AND SWEET PEPPERS	10.95	<b>ARTICHOKE HEART BEIGNETS</b> WHOLE ARTICHOKE HEARTS FILLED WITH BOURSIN CHEESE, BATTERED THEN FLASH FRIED, SERVED WITH OUR SIGNATURE TARTAR SAUCE	7.95
<b>FLATBREAD</b> *MARGHERITTA - TOMATO, MOZZARELLA & PESTO *EGGPLANT - EGGPLANT, MOZZARELLA, ROASTED RED PEPPERS & BALSAMIC VINAIGRETTE	8.95	<b>STEAK TIPS</b> TENDER STEAK SLICES SAUTÉED WITH PORTABELLA MUSHROOMS AND CARAMELIZED ONIONS, DRIZZLED WITH BALSAMIC SAUCE, SERVED WITH CIABATTA TOAST	10.95
<b>ITALIAN SAUSAGE AND PEPPERS</b> ERNESTO'S OWN ITALIAN SAUSAGE RECIPE SAUTÉED WITH CARAMELIZED ONIONS & TRI-COLOR BELL PEPPERS TOSSED WITH HOUSE MARINARA	9.95	<b>LAMB CHOP LOLLIPOPS</b> PLUMP NEW ZEALAND LAMB CHOPS MARINATED IN OLIVE OIL AND HERBS	MKT

# SALADS

ENTRÉE SALADS		SIDE SALADS	
<b>CHG CHERRY CHICKEN</b> GARDEN GREENS, GRILLED CHICKEN BREAST, PECANS, RED ONION, GORGONZOLA, DRIED CHERRIES WITH OUR UNIQUE CHERRY VINAIGRETTE	13.99	<b>COURTHOUSE GARDEN SALAD</b> SPRING MIX GREENS & ROMAINE, CUCUMBER, CHERRY TOMATOES, CARROTS, RADISH & CROUTONS	4.95
<b>MAURICE</b> BLACK FOREST HAM, ROASTED TURKEY, SWISS CHEESE, ICEBERG, GREEN ONION, HARDBOILED EGG, SWEET GHERKINS, OLIVES WITH ICONIC MAURICE DRESSING	12.99	<b>CLASSIC CAESAR</b> ROMAINE, RED BELGIAN ENDIVE, LEMON, PARMIGIANO REGGIANO, GARLIC CROSTINI + with entrée 3.50 add Chicken or Shrimp 4.00 Salmon 5.00	10.95
<b>GRILLED SALMON</b> SEARED ATLANTIC SALMON FILET ATOP SPRING MIX GREENS, ASPARAGUS, CHERRY TOMATOES WITH BALSAMIC VINAIGRETTE	15.95	<b>CHOICE OF DRESSING</b> HOUSE ITALIAN VINAIGRETTE, RANCH, BLEU CHEESE, DIJON HONEY MUSTARD, CHERRY VINAIGRETTE, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, FRENCH	
<b>SANTA MONICA SALAD</b> GRILLED TIGER SHRIMP, AVOCADO, CUCUMBER, CARROTS, CORN, CHOPPED ROMAINE TOSSED WITH DILL SAUCE	15.95		

# SOUPS

<b>MINISTRONE</b> GARDEN FRESH ITALIAN VEGETABLES, MEZZI TUBETTI NOODLES IN HERBED TOMATO BROTH AND TOUCH OF EXTRA VIRGIN OLIVE OIL	3.50 CUP 4.50 BOWL
<b>FRENCH ONION</b> SLOW COOKED ONIONS IN RICH HERB BEEF BROTH, TOPPED WITH CROSTINI & MELTED PROVOLONE	3.95 CUP 4.95 BOWL
<b>SOUP DEL GIORNO</b> SOMETHING NEW EACH DAY. ALWAYS PREPARED FROM SCRATCH. SEE SERVER FOR DETAILS.	3.50 CUP 4.50 BOWL

# SANDWICHES

<b>KOBE BEEF BURGER</b> HALF POUND "AMERICAN KOBE BEEF" (WAGYU), SERVED WITH FRIES OR COLESLAW, SLICED TOMATO & ONION + add cheese .75 or applewood bacon 1.25	10.95
<b>PRIME RIB SANDWICH</b> SLOW COOKED PRIME RIB WITH CHEDDAR CHEESE, HORSERADISH MOUSSE ON A CIABATTA ROLL SERVED WITH AU JUS & SEASONED FRIES	9.95

# SIDE DISHES

<b>LINGUINI WITH MARINARA</b>	3.95	<b>FRENCH FRIES</b>	2.95
<b>BRANDIED MUSHROOMS</b>	2.50	<b>MAC &amp; CHEESE</b>	5.95
<b>BAKED POTATO</b> + with dinner 1.00	2.50	<b>ONION RINGS</b>	2.95

# FROM THE CHG GRILL

ENTRÉES INCLUDE HOUSE ROLLS & COURTHOUSE GARDEN SALAD. WE USE CHOICE STEAKHOUSE QUALITY BEEF EXCLUSIVELY.

<b>FILET MIGNON</b>	30.95	<b>VEAL BOURSIN</b>	25.95
THE MOST TENDER CERTIFIED BLACK ANGUS CENTER CUT FILET MIGNON COOKED TO YOUR LIKING, SERVED WITH BURGUNDY MUSHROOMS, VEGETABLE & POTATO DU JOUR		MEDALLIONS OF VEAL WRAPPED AROUND BOURSIN CHEESE, BATHED IN EGG AND SEASONED PANKO, PAN FRIED AND SERVED WITH ASPARAGUS, WILD MUSHROOMS & RICH HERB DEMI-GLACE	
<b>RIB EYE</b>	28.95	<b>VEAL CHERRY</b>	21.95
14OZ. DELMONICO CHOICE RIB EYE STEAK WITH NATURAL BEEF JUICES, SAUTÉED ASPARAGUS & POTATO DU JOUR		SAUTÉED VEAL MEDALLIONS WITH MICHIGAN CHERRIES, WILD MUSHROOMS, CARAMELIZED SHALLOTS AND PORT WINE REDUCTION SAUCE, WILTED SPINACH AND POTATO DU JOUR	
<b>NEW YORK STRIP</b>	27.95	<b>VEAL MARSALA</b>	21.95
CENTER CUT NEW YORK STRIP WITH MUSHROOM CABERNET DEMI-GLACE, SAUTÉED ASPARAGUS & POTATO DU JOUR		TENDER VEAL CUTLETS POUNDED THIN & PAN SEARED WITH WILTED SPINACH, WILD MUSHROOMS & MARSALA SAUCE AND POTATO DU JOUR	
<b>BISTRO TENDERLOIN &amp; SHRIMP</b>	19.95	<b>VEAL PARMESAN</b>	21.95
TWO CHOICE MEDALLIONS OF BEEF MARINATED IN NATURAL JUICES GRILLED WITH SHRIMP THEN TOPPED WITH DEMI-GLACE SERVED WITH VEGETABLE & POTATO DU JOUR		VEAL CUTLETS POUNDED THINS & PAN SEARED, ENCRUSTED WITH PARMESAN AND HERBED BREAD CRUMBS THEN BAKED UNDER HOUSE MARINARA AND A TRIO OF ITALIAN CHEESES, SERVED OVER LINGUINI PASTA	
<b>SPRING LAMB CHOPS</b>	28.95	<b>COURTHOUSE MEATLOAF</b>	15.95
NEW ZEALAND LAMB CHOPS MARINATED IN EXTRA VIRGIN OLIVE OIL, ROSEMARY & SEASONINGS, CHAR-GRILLED AND SERVED WITH VEGETABLE & POTATO DU JOUR		"AMERICAN KOBE BEEF", GROUND PORK AND ROASTED VEGETABLES GENEROUSLY SEASONED, RICH MUSHROOM GRAVY, VEGETABLE & POTATO DU JOUR	
<b>PORK OSSO BUCO</b>	22.95		
BRAISED PORK SHANK PREPARED WITH SLICED MUSHROOMS, DICED BACON, SUN-DRIED TOMATOES, SHALLOTS COOKED IN MADERA WINE, WITH POTATO AND VEGETABLE DU JOUR			

<b>PRIME RIB</b>	10OZ 20.95	14 OZ 25.95
SLOW ROASTED WITH COURTHOUSE HERBS & SPICES, SERVED WITH VEGETABLE & POTATO DU JOUR		
+ Available Friday, Saturday and Sunday		

# SEAFOOD

ENTRÉES INCLUDE HOUSE ROLLS & COURTHOUSE GARDEN SALAD.

<b>GREAT LAKES PERCH</b>	18.95	<b>SCALLOPS</b>	23.95
DUSTED IN PANKO & PARMESAN CRUMBS, SAUTÉED WITH CAPERS & LEMON SERVED OVER ROASTED VEGETABLE RISOTTO		LARGE SEA SCALLOPS PAN SEARED SERVED WITH SHALLOT RISOTTO, GRILLED ASPARAGUS & WHITE WINE BUTTER SAUCE	
<b>PECAN CRUSTED WALLEYE</b>	21.95	<b>CRAB STUFFED COLOSSAL SHRIMP</b>	24.95
FRESH GREAT LAKES WALLEYE CRUSTED IN TOASTED PECANS THEN TOPPED WITH CARAMELIZED PEACH BEURRE BLANC, SERVED WITH POTATO AND VEGETABLE DU JOUR		JUMBO SHRIMP STUFFED WITH FRESH CRAB MEAT, BAKED AND COVERED WITH A FINE SHERRY CREAM SAUCE, SERVED WITH VEGETABLE RISOTTO AND SPINACH	
<b>GRILLED ATLANTIC SALMON DISARONNA</b>	20.95	<b>CLASSIC FISH &amp; CHIPS</b>	14.95
GRILLED SALMON FILET FINISHED WITH AMARETTO SAUCE, APRICOTS AND ALMOND SLIVERS, SERVED WITH ASPARAGUS AND POTATO DU JOUR		LAGER-STYLE BEER BATTERED ATLANTIC COD, OUR SIGNATURE TARTAR SAUCE, FRIES & SLAW	
<b>STUFFED FILET OF SOLE</b>	19.95		
FILET OF SOLE STUFFED WITH SCALLOPS AND CRAB, BAKED AND TOPPED WITH SHERRY CREAM SAUCE. ACCOMPANIED WITH RISOTTO AND SAUTÉED SPINACH.			

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# CHICKEN

ENTRÉES INCLUDE HOUSE ROLLS & COURTHOUSE GARDEN SALAD.

<b>CHICKEN PICCATA</b> SAUTÉED CHICKEN BREAST, ARTICHOKE HEARTS, CAPERS, LEMON BEURRE BLANC SERVED OVER LINGUINI	16.95	<b>CHICKEN MARSALA</b> SAUTÉED CHICKEN BREAST IN SAVORY SAUCE OF MUSHROOM, ARTICHOKE, GARLIC & MARSALA WINE	17.95
<b>CHICKEN ERNESTO</b> SAUTÉED CHICKEN BREAST, ITALIAN SAUSAGE, ONIONS, MUSHROOMS, POTATOES & CHERRY PEPPERS AND PICANTE SAUCE, A COMPLETE MEAL!	17.95	<b>CHICKEN PARMESAN</b> PARMESAN ENCRUSTED CHICKEN BREASTS BREADED AND PAN-FRIED THEN BAKED UNDER OUR HOUSE MARINARA & TRIO OF ITALIAN CHEESES	16.95

# PASTAS

ENTRÉES INCLUDE HOUSE ROLLS & COURTHOUSE GARDEN SALAD.

<b>FETTUCINE ALFREDO</b> EGG FETTUCINE WITH SHALLOTS, GARLIC & CREAM, PARMIGIANO REGGIANO CHEESE TOPPED WITH FRESH HERBS + Add chicken or shrimp \$4.00	14.95	<b>ERNESTO LASAGNA</b> LAYERED FRESH EGG PASTA WITH GROUND BEEF, ITALIAN SAUSAGE AND RICOTTA, SPINACH BAKED UNDER TOMATO & MEAT SAUCE AND A TRIO OF ITALIAN CHEESES	14.95
<b>SAUSAGE RAVIOLI</b> RAVIOLI FILLED WITH SAUSAGE IN MARINARA SAUCE TOPPED WITH ITALIAN CHEESES, THEN BAKED	14.95	<b>SHRIMP SCAMPI ROMA</b> SAUTÉED GULF SHRIMP SAUTÉED IN BUTTER AND FRESH GARLIC TOSSED WITH DICED ROMA TOMATOES, SLICED BUTTON MUSHROOMS AN FRESH PARSLEY TOSSED WITH LINGUINI PASTA	18.95
<b>JUMBO CRAB RAVIOLI</b> LEMON PEPPER PASTA FILLED WITH JUMBO CRAB, CELERY, , ONION & GARLIC TOPPED WITH SHERRY CREAM SAUCE, BOURSIN CHEESE, PORTABELLA MUSHROOM AND ROASTED RED PEPPERS	23.95	<b>VEGETABLE PAELLA</b> ROASTED ACORN SQUASH, RED ONION, ZUCCHINI, YELLOW SQUASH & BELL PEPPERS WITH IMPORTED ARBORIO RICE & HOUSE SPICES + Add chicken or shrimp 4.00 Italian fennel sausage 3.00	15.95
<b>PASTA BELLA MUCCI</b> LINGUINI WITH MARINARA OR BOLOGNESE + Add homemade meatballs 2.95 Grilled Italian fennel sausage 3.25	10.95	<b>EGGPLANT PARMIGIANO</b> BREADED EGGPLANT MEDALLIONS LAYERED WITH ZUCCHINI, SQUASH AND ONIONS TOPPED WITH MARINARA AND OUR THREE CHEESE BLEND THEN BAKED, DRIZZLED WITH RICH BALSAMIC VINEGAR	14.95
<b>MAC N' CHEESE</b> A UNIQUE GRILLE BLEND OF TWO MICHIGAN CHEESE - VELVETY PINCONNING AND A SHARP CHEDDAR, ALSO PARMESAN AND BECHAMEL TOSSED WITH CAVATAPPI PASTA THEN BAKED WITH A CRUNCHY RITZ CRACKER CRUMB CRUST + With ham & bacon 16.45 With lobster tail chunks 17.95	14.95	<b>LINGUINI FAGIOLINI</b> A HEALTHY AND FLAVORFUL DISH OF PASTA COOKED IN A LIGHT GARLIC SAUCE, TOSSED WITH SAUTÉED LEAF LETTUCE, SPINACH AND FAGIOLINI BEANS + add chicken or shrimp 4.00	15.95

🌿 DENOTES VEGETARIAN ENTRÉE

# KIDS' MENU

<b>MAC N' CHEESE</b>	7.99	<b>CHICKEN TENDERS &amp; FRIES</b>	7.99
<b>SPAGHETTI WITH MARINARA</b>	7.99	<b>HAMBURGER AND FRIES</b>	7.99

# DESSERTS

<b>SPUMONI</b>	3.25	<b>TIRAMISU</b>	5.50
<b>ICE CREAM - CHOCOLATE OR VANILLA</b>	2.95	<b>LIMONCELLO CHEESECAKE</b>	6.50
<b>AMARETTO SPUMONI CHEESECAKE</b>	6.50	<b>LARGE CANNOLI</b>	3.95

# BEER LIST

BEERS ON DRAFT IN CHILLED 20OZ. PINT GLASSES

BUD LITE	4.75	BELL'S SEASONAL	6.25
SAMUEL ADAM'S	6.25	LABATT'S BLUE	5.25
GUINNESS	6.95	BASS ALE	6.50
STELLA ARTOIS	6.25	SEASONAL PICK	MKT
BOTTLED BEERS			
AMSTEL LITE	4.75	LABATT	3.75
LABATT NON-ALCOHOLIC	3.75	LABATT LIGHT	3.75
BUDWEISER	3.75	MICHELOB LIGHT	4.00
BUD LIGHT	3.75	MICHELOB ULTRA	4.00
CORONA	4.50	MILLER LITE	3.75
COORS LIGHT	3.75	MOLSON	4.00
HEINEKEN	4.75	O'DOULS NON-ALCOHOLIC	3.75

# AFTER DINNER WARMERS

<b>FRENCH COFFEE</b>	8.00
COURVOISIER VSOP COGNAC, SUGAR IN THE RAW, HOUSE BLEND COFFEE, WHIPPED CREAM	
<b>IRISH COFFEE</b>	8.00
JAMESON 12 YEAR IRISH WHISKEY, SUGAR IN THE RAW, HOUSE BLEND COFFEE, WHIPPED CREAM	
<b>NUTTY IRISHMAN</b>	8.00
BAILEY'S IRISH CREAM, FRANGELICO, HOUSE BLEND COFFEE, CARAMELIZED CINNAMON SUGAR RIM, WHIPPED CREAM	
<b>SPANISH COFFEE</b>	8.00
COURVOISIER VSOP COGNAC, GRAND MARNIER, KAHLUA, HOUSE BLEND COFFEE, CARAMELIZED CINNAMON SUGAR RIM, WHIPPED CREAM	
<b>ESPRESSO</b>	4.00
ADD HAZELNUT, VANILLA OR CARAMEL FLAVOR .50	
<b>CAPPUCCINO</b>	5.50
ADD HAZELNUT, VANILLA OR CARAMEL FLAVOR .50	

# EVENT PLANNING

ASK ABOUT OUR EIGHT PRIVATE BANQUET ROOMS & MENUS FOR YOUR SPECIAL EVENT  
EIGHT PRIVATE ROOMS, SEATING FOR 8-100 GUESTS, TWO ROOMS OPEN TO PATIOS, SIX ROOMS FEATURE FIREPLACES, VARIETY OF FLOOR PLANS, CONVENIENT PARKING, BANQUET MENUS AVAILABLE ON OUR WEBSITE, EXCELLENT SERVICE

# OUTDOOR PATIO

OPEN FOR DINNER EVERY DAY  
(IN SEASON, WEATHER PERMITTING)

# CONTACT US

FIND MENUS, BANQUET MENUS & INFORMATION, PHOTOS, FEATURED ITEMS & UPCOMING EVENTS

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